

Tasting Monterey

A WINE ENTHUSIAST'S MONTHLY JOURNEY THROUGH MONTEREY'S WINE COUNTRY

COMING EVENTS

Every Fridays Wine Bar

A Taste of Monterey
5:00pm-8:00pm*
Join us every Friday
evening from 5pm to 8pm.
Start your weekend off
with a relaxing view, live
music, great food and a
glass of Monterey's finest.



Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member tastings
after 6:00pm

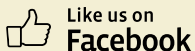
DECEMBER REFERRALS



Refer a friend to the
Monterey Wine Club, and
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\$20.00 Gift Card!



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HOT WINE WARM & TOASTY

Although you will sometimes hear that a wine is too warm in temperature for ideal tasting potential, we're going to pass beyond traditional lines and delve into the subject of actually heating wine. Yes, it is acceptable, especially on a chilly winter evening. In fact, mulled wine, which is heated wine with spices, has been popular for some time now...since Roman times, in fact.

Wine was first recorded as spiced and heated almost two thousand years ago. As the Romans spread out across Europe, they took their culture and traditions with them. This included a love of wine, and, well most of Europe gets mighty cold in winter. So, heating wine became popular on those frigid days and evenings of old.

Mulled wine remains popular today throughout the world. The basics behind the concept are fairly simple – just heat wine and add spices normally cloves, nutmeg, and cinnamon are popular spice choices to add and maybe even add a little sugar.

Any kind of wine may be mulled, but red wines, and, in particular, red wine blends tend to be best for mulling. Typically water is added as well, as when you warm the mixture to boiling you will lose some liquid.

Let's take a look at how mulled wine is done around the world.



GERMANY/AUSTRIA/ALSACE - In this part of the world, mulled wine is known as glühwein. This translates as "glow wine" and is most likely attributed to hot irons which were used in the past to heat the wine. The Germanics like to combine heated red wine with cinnamon sticks, cloves, anise, citrus, sugar, and vanilla. There is a variation which uses white instead of red wine, but red wine is more popular. Oh, and this wine is often accompanied with a shot of some variation of schnapps...German winters are cold, after all.

SCANDINAVIA - If you've been in an IKEA store, you've seen the Scandinavian variation of mulled wine. It's called glögg (often misspelled as glog or glug) and it's extremely popular in this part of the world which experiences even longer, colder, and darker winters than Germanic countries.

Basic glögg is made from red wine, cinnamon, cardamom, ginger, cloves, and bitter oranges. However, showing true Scandinavian prudence, glogg is also made in a non-alcoholic version with grape juice. Also displaying Scandinavian character though is the fact that glögg quite often includes vodka or brandy mixed into the adult-version.

FRANCE - Yup, even the high and mighty wine-minded French enjoy heated wine at times, called vin chaud. The French variation, however, strictly calls for the use of vin ordinaire (i.e. inexpensive table wine) and a restriction on the amount of sugar added so the end product is not too sweet. And, les Français tend to add lemon instead of oranges.

SOUTHEAST EUROPE - In places such as Bulgaria, Bosnia and Herzegovina, Croatia, Macedonia, Hungary, Moldova, Romania, Montenegro, Slovenia, and Serbia mulled wine is a popular beverage. The southeastern European take on mulled wine often includes the addition of honey and peppercorns.

Continued Inside

MONTHLY WINE SELECTIONS

CRAFTWORK - 2012 Cabernet Sauvignon



The Cabernet grapes were sourced from their estates in Hames Valley and San Lucas Vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. San Lucas, about 20 miles north of Hames Valley, is characterized by its beautiful rolling topography, sunshine-filled days and cool nights. A small amount of Petite Sirah and Petit Verdot from Hames Valley add to the complexity of this balanced, Bordeaux-style Cabernet Sauvignon

A mouth-filling Cabernet Sauvignon with ripe berry aromas and a hint of cedar, followed by rich flavors of blackberry and cassis and a smooth, long finish. The firm tannins make it a terrific pairing with steaks, chops, and juicy burgers.

Cabernet Sauvignon, Petite Sirah, Petit Verdot

1,500 Cases Produced

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

CRU - 2011 SLH Chardonnay



The fruit for our CRU Santa Lucia Highlands Chardonnay comes from the Paraiso Home Ranch Vineyard in the Santa Lucia Highlands. Owned and farmed by the Smith Family, the Home Ranch planted in Clone 96 is a favorite of Winemaker Ken Post. Paraiso Vineyards was the first vineyard in the Santa Lucia Highlands to earn the SIP certification in 2008.

Early bud break and fruit set, along with extended hang time, are a big advantages of the Paraiso's Highlands location. Spring is generally temperate, encouraging bud break as early as mid-March, and harvest typically begins in mid-September lasting through October.

On the nose, this wine gives off notes of green apple, nectarine and Honeydew. With great balance of fruit and acidity in the mouth, one will be met with white peaches, fig, melon and layers of subtle oak and minerality.

100% Chardonnay

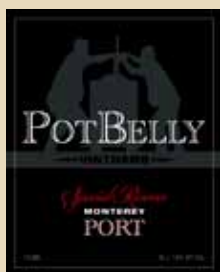
314 Cases Produced

14.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

POTBELLY VINTNERS - N/V PORT (Club Red)



For this very limited release PotBelly harvested grapes from their Santa Lucia Highlands estate's three acres of Souzao plantings. This rare bottling artfully combines wines from four different vintages. After extensive skin contact and extraction, this wine had fermentation arrested by fortification with brandy; the resulting 18.5% alcohol perfectly balances the 8% residual sweetness.

With an extraordinary deep purple color, this jammy and complex wine has deep concentrated aromas of ripe black cherry, blueberry, raspberry and licorice. A full, creamy mouth feel is followed by layered flavors of chocolate covered cherries and a dash of pepper, giving way to subtle hints of tobacco and clove. Try this Port with aged cheeses, dried fruits and nuts, dark chocolates, or on its own by the fireplace. Brandy was added mid-way through fermentation, retaining the lush berry and chocolate flavors and preserving the natural sugar of the grapes. Pot Belly Port tastes great right now, the timing could not have been better. The blending of sweet fruit and rich tannins creates a flawless post-meal treat. Beautifully balanced, it offers excellent body, velvety texture and a

long, smooth, lingering finish. This release of Pot Belly Port tastes great now, but can be enjoyed for years to come.

100% Souzao

250 Cases Produced

18.5% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

CRAFTWORK - 2012 Sauvignon Blanc (Club Blanc)



The 2012 growing season was a grape grower's dream. Springtime was temperate and uneventful, leading into a mild summer with breezy warm afternoons and cool nights. This allowed for uniform and steady ripening and good flavor development. Excellent harvest-time conditions allowed us to let the grapes hang until optimum ripeness.

Striking aromatics of melon and passion fruit lead into ripe apple and melon flavors. This unoaked wine is crisp, clean and zippy, delicious all on its own as an apéritif but also extremely food-friendly. It pairs well with tangy foods such as citrusy ceviche, grilled shrimp or scallops, gazpacho, and Vietnamese-style stir fry.

100% Sauvignon Blanc

1,200 Cases Produced

13.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



in Canada, in the province of Quebec in particular, where the drink is known as caribou. Being true to Canadian heritage, maple syrup is often added, and the drink is very popular during the Quebec Winter Carnival, held every year in Quebec City in January and February.

So there you have it – around the hot wine world in a few paragraphs. Now, don't be afraid to make some mulled wine at your own home to enjoy a warm and toasty treat this holiday season.

SOUTH AMERICA - Mulled wine variations even exist in South America, in countries such as Brazil and Chile, although these two countries have different approaches to hot wine recipes. Chile tends to be more European-style, while in Brazil cachaça (a sugary distilled liquor) is added.

PORTUGAL

Portugal is home to port, so it should not come as a surprise that mulled wine in Portugal is typically made from port wines.

CANADA

Closer to home, mulled wine is also popular

CHEESE Varietals



GARROTXA

Pronunciation: gar-ROHT-cha

Definition: Garrotxa is a traditional goat's milk cheese produced in the Garrotxa area of Catalonia in Northern Spain. It was almost extinct when some young cheesemakers revived it in 1981. Since then it has become a popular cheese among artisanal cheesemakers.

Garrotxa is a semi-hard, aged or young cheese with a soft paste and a moist, creamy, yet almost flaky, texture. It is covered by a velvety grey mold coating that lends it a woody aroma, although it is best not eaten with the cheese. The flavour is reminiscent of damp earth underlined by slightly nutty & herbal essences. Its milky, delicate taste is not at all typical of a goat's cheese. Garrotxa pairs well with crusty country bread, nuts and is best served with white wines such as a Catalan Priorat, Pinot Gris, Verdejo, or Chardonnay.



RECIPE

Gingerbread People

Ingredients

3 cups	flour
2 teaspoons	ginger, ground
1 teaspoon	cinnamon, ground
1 teaspoon	baking soda
1/4 teaspoon	nutmeg, ground
1/4 teaspoon	salt
3/4 cup (1 1/2 sticks)	butter, softened
3/4 cup	brown sugar, firmly packed
1/2 cup	molasses
1	egg, separated
1 teaspoon	pure vanilla extract



Directions

Step 1 - Preheat oven to 350°F. Brush 2 baking trays with melted butter to lightly grease.

Step 2 - Use an electric beater to beat the butter and sugar in a bowl until pale and creamy. Add the molasses and egg yolk and beat until combined. Stir in the flour, ginger, cinnamon, nutmeg and baking soda. Turn onto a lightly floured surface and knead until smooth. Press dough into a disc. Cover with plastic wrap and place in the fridge for 30 minutes to rest.

Step 3 - Meanwhile, place egg white in a clean, dry bowl. Use an electric beater to beat until soft peaks form. Gradually add icing sugar and beat until stiff peaks form. Divide icing among 3 bowls. Cover 1 bowl with plastic wrap and place in the fridge. Add red colouring to 1 bowl and stir until combined. Add green colouring to remaining bowl and stir until combined. Cover with plastic wrap and place in the fridge.

Step 4 - Place the dough between 2 sheets of baking paper and roll out until about 4mm thick. Use a 3 inch gingerbread man cutter to cut out shapes. Place on trays about 1 inch apart. Repeat with any excess dough.

Step 5 - Bake in oven for 10 minutes or until brown. Remove from oven. Transfer to a rack to cool.

Step 6 - Place prepared icings in small plastic bags. Cut a small hole in a corner of each bag. Pipe icing over gingerbread men to decorate.

Serves - Makes 2 dozen or 24 (1 cookie) servings.



WE NEED YOUR HELP!

In order to better serve our members, we need to receive any new info and changes regarding your status (i.e., change of address, new credit card number, etc.) by the 20th of each month.

PLEASE NOTIFY US BY CALLING
(888) 646-5446

Any information received after the 20th of each month will not take effect until the following month. Change of address updates, for the upcoming shipment, called in after the 20th, may be subject to a special handling fee.

PLEASE SEND QUESTIONS OR COMMENTS TO:

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700 Cannery Row, Ste. KK
Monterey, CA 93940
(888) 646-5446 ext. 13
club@tastemonterey.com

CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a complimentary tastings.

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	PotBelly Vintners NVV Port	\$50.00	\$37.50	\$40.00
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